

TABLE 58

**PORT-OF-ENTRY TYPES OF INSPECTION (TOI) AND
AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES**

IMPORT PORT-OF-ENTRY REINSPECTION			
PROCESS CATEGORIES		Sub-categories	Type of Inspection (TOI)¹
CODE	DESCRIPTION		<i>AIIS PRODUCT NAMES</i>
03B	Raw product—ground	Miscellaneous	Product Exam (boneless meat for manufacturing or canned and packaged); Net Weight (depending on labeling); Species Residues (per the National Residue Program (NRP)) <i>Any product that does not fit under specific sub-categories listed below.</i>
		Ground (beef/pork)	Product exam (5 or 10, depending on size of package) Net Weight (depending on labeling) Total Fat Species <i>E. coli</i> 0157:H7 (Beef only) Residues (per the NRP) <i>Ground Beef (10 lbs or greater; 10 lbs or less)</i> <i>Beef Patties (with and without Net Weight)</i> <i>Ground Veal</i> <i>Veal Steak Breaded (if steak is ground)</i> <i>Ground Pork</i>
		Ground (other species)	Product exam (5 or 10, depending on size of package) Net Weight (depending on labeling) Species Residues (per the NRP) <i>Ground Chicken Meat (with and without Net Weight)</i>
		Ground Cured (species)	Product exam (5 or 10, depending on size of package) Net Weight (depending on labeling) Nitrite Species Residues (per the NRP) <i>Ground Cured Turkey (10 lbs or greater)</i> <i>Ground Cured Turkey</i>
		Fresh Sausage	Product exam (5 or 10, depending on size of package) Net Weight (depending on labeling) Added water Species Residues (per the NRP) <i>Fresh Sausage, 3% AW, 50% Fat</i>

¹ Refer to Import POE Reinspection TOI list dated April 23, 2002

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03B	Raw product— ground (continued)	Mechanically separated (species) and Finely Textured Trim	Product exam (5) Calcium Nitrite (if cured) Species Residues (per the NRP) <hr/> <i>Mechanically Separated Beef</i> <i>Chicken Mechanically Deboned</i> <i>Chicken Mechanically Deboned, Cured</i> <i>Mechanically Separated Pork</i> <i>Pork Mechanically Deboned, Cured</i> <i>Mechanically Separated Turkey</i> <i>Finely Textured (species) Trim</i>
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TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03C	Raw product—not ground	Miscellaneous	Product Exam (boneless meat for manufacturing, cuts, Organs/offals/fat/misc.—wholesale and retail or canned and packaged); Net Weight Species Residues (per the NRP) <hr/> <i>Any product that does not fit under specific sub-categories listed below.</i>
		Carcasses	Product Exam (4) (zero tolerance) Residues (per the NRP) <hr/> <i>Carcass, Fresh Beef; Fresh Chicken; Fresh Duck; Fresh Goat; Fresh Horse; Fresh Lamb; Fresh Mutton; Fresh Pork; Fresh Goose; Fresh Young Turkey; Fresh Guinea; Fresh Veal</i>
		Trimming (Bnls meat for mfg)	Product Exam (5) (zero tolerance) Species Residues (per the NRP) <hr/> <i>Bnls for Manufacturing.</i>
		Head meat; Cheek meat	Product Exam (5) (zero tolerance) Species Residues (per the NRP) <hr/> <i>Head Meat</i>
		Cuts	Product Exam (6 or 7 depending on packaging) (zero tolerance) Species Residues (per the NRP) <hr/> <i>Wholesale Cuts, Bone-in, Fresh Beef; Fresh Goat; Fresh Lamb; Fresh Mutton; Fresh Pork; Fresh Veal</i> <i>Wholesale Cuts, Bnls, Fresh Lamb; Fresh Mutton; Fresh Pork;</i> <i>Retail Cuts, Bone-in Fresh Beef; Bone-in Fresh Chick; Fresh Goat; Fresh Lamb (with and without net weight); Fresh Pork; Fresh Guinea</i> <i>Retail Cuts, Bnls Fresh Chick; Fresh Lamb (with and without net weight); Fresh Pork</i> <i>Butt Bone-in</i> <i>Butt Bnls Fresh</i> <i>Picnic Bone-in Fresh</i> <i>Picnic Bnls Fresh</i> <i>Jowls, Fresh</i> <i>Ribs, Fresh Pork (10 lbs. and under)</i> <i>Bellies Fresh Pork</i> <i>Turkey Parts</i>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03C	Raw product—not ground (continued)	Organs/offals	Product Exam (8 or 9, depending on packaging) Net Weight (depending on labeling) Species Residues (per the NRP) <hr/> <i>Organs, Fresh Beef; Fresh Goat; Fresh Lamb; Mutton; Pork; Veal</i> <i>Beef Feet</i> <i>Pig Feet</i>
		Cured products	Product Exam (6 or 7 depending on packaging) Net Weight (depending on labeling) PFF (Pork only) Added Substance (Corned Beef) Species Residues (per the NRP) <hr/> <i>Corned Beef 10% Other than Briskets</i> <i>Corned Beef Brisket, Cured (20%)</i> <i>Pork Loin Bnls Cured Uncooked</i> <i>Bellies Cured Pork</i> <i>Cured Pork Uncooked (neckbones, hocks, tailbones, ham shanks)</i> <i>Pork Products Cured Misc.</i>
		Fat for Rendering	Product Exam (8) <hr/> <i>Beef Fat for Rendering</i> <i>Fresh Horse Fat</i> <i>Goose Fat</i>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03D	Thermally processed—shelf stable	Miscellaneous Canned Products	<p>Product Exam (10) Condition of Container Incubation Net Weight (depending on labeling) NLV (depending on labeling) Nitrite (if applicable) Species Residues (per the NRP)</p> <hr/> <p><i>Misc. Canned Beef/Pork Products</i> 50% Cooked Meat with Gravy SS 25% Cooked Meat Gravy with Beef SS Cooked Beef in Natural Juices SS (with and without net weight) Cooked Beef SS (with and without net weight) 50% Cooked Meat SS (with net weight) 50% Cooked Meat with Broth SS (without net weight) Meatballs in Sauce, 50% meatballs SS 25% Fresh Meat (Stew) SS Meat Broth 67:1 SS Misc. Canned Beef Products SS Chicken Liver Pate SS Chicken Products, Cooked Misc. SS Chicken with Noodles or Pasta SS Chicken Broth SS Duck Liver Pate SS Misc. Canned Duck Products SS Misc. Canned Lamb SS Misc. Canned Mutton SS Roast Parboiled Steamed SS, 2.25:1 (with and without net weight) Mutton Corned with Juices Added Misc. Combination Products Cooked SS Combination Liver Pate SS Pork in Sauce, Cooked SS Cooked Pork SS (with and without net weight) Cooked Meat with broth SS (with and without net weight) Pork Liver Pate SS Misc. Canned Pork Product SS Goose Liver Pate SS Goose Parts SS Goose Spread SS Misc. Canned Products Turkey SS Misc. Canned Veal Products SS Bacon Sliced Shelf-stable</p>
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TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03D	Thermally processed—shelf stable) (continued)	Cured Products	Product Exam (10) Condition of Container Incubation Net Weight (depending on labeling) NLV (depending on labeling) PFF (pork only) Nitrite Species Residues (per the NRP) <hr/> <i>Ham Canned Cured SS</i> <i>Ham Canned Cured Natural Juices SS</i> <i>Ham Canned Cured AW SS</i> <i>Pork Shoulder Canned Bnls Cured AW SS</i> <i>Chopped Ham Canned Cured SS</i> <i>Chopped Ham Canned Cured Natural Juices SS</i> <i>Chopped Ham Canned Cured AW SS</i>
		Corned Beef (including corned beef with natural juices or with juices)	Product Exam (10) Condition of Container Incubation Net Weight (depending on labeling) NLV (depending on labeling) M:P ratio Nitrite Species Residues (per the NRP) <hr/> <i>Corned Beef, Cured SS, with Juices (with and without net weight)</i> <i>Corned Beef, Cured SS, 2.28:1 (with and without net weight)</i>
		Luncheon Meat (3% added water)	Product Exam (10) Condition of Container Incubation Net Weight (depending on labeling) NLV (depending on labeling) Added Water Nitrite Species Residues (per the NRP) <hr/> <i>Luncheon Meat, 3% AW, SS</i> <i>Luncheon Meat, SS</i>
		Sausages	Product Exam (10) Condition of Container Incubation Net Weight (depending on labeling) NLV (depending on labeling) Moisture/Fat Nitrite Species Residues (per the NRP) <hr/> <i>Cocktail Franks</i> <i>Sausage Packed in brine</i>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03E	Not heat treated-shelf stable	Miscellaneous	Product Exam (canned and packaged) Net Weight Nitrite <i>Listeria</i> <i>Salmonella</i> <i>E. coli</i> O157:H7 Staphylococcal enterotoxin (staph) Nutrition Labeling Verification (NLV) Species Residues (per the NRP) <hr/> <i>Any product that does not fit under specific sub-categories listed below.</i>
		Dry/Semi-dry Fermented Sausage	Product Exam (10) Net Weight (depending on labeling) NLV (depending on labeling) Nitrite M:P ratio Species <i>Listeria</i> <i>Salmonella</i> <i>E. coli</i> O157:H7 Staph Residues (per the NRP) <hr/> <i>Combination Chorizos, Cured, Semi-dry</i> <i>Sausage Mortadella, Cured, Semi-dry (M:P 3.85:1)</i> <i>Sausage Mortadella, Cured, Dry (M:P 1.9:1)</i> <i>Sausage, Genoa (M:P 2.3:1)</i> <i>Sausage Pepperoni (M:P 1.9:1)</i> <i>Sausage Salami (M:P 1.9:1)</i> <i>Sausage Salami with extenders (M:P 1.9:1)</i> <i>Sausage Salami Beef (M:P 1.9:1)</i> <i>Dried Beef 2.04:1 (more than 10 lbs.; less than 10 lbs)</i> <i>Butt Bnls Cured Dry; Semi-dry</i> <i>Ham Bone-in Cured Dry; Semi-dry</i> <i>Ham Bnls Cured Dry; Semi-dry</i> <i>Parma Ham Bnls</i> <i>Chorizos Cured Dry; Semi-dry</i>
		Pickled Products	Product Exam (10) NLV (depending on labeling) Condition of Container Brine Residues (per the NRP) <hr/>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03E	Not heat treated – shelf stable (continued)	Freeze-dried	<div> Product Exam (10) Net Weight (depending on labeling) NLV (depending on labeling) M:P ratio Species Listeria Salmonella </div> <hr/> <div> <i>Beef Livers-Freeze dried</i> <i>Beef Freeze-dried</i> <i>Beef Byproducts Freeze-dried (Non-Retail Sized)</i> <i>Chicken Freeze-dried</i> <i>Freeze-dried Lamb Livers</i> <i>Pork Freeze-dried</i> <i>Turkey Freeze-dried</i> </div>
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TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03F	Heat treated—shelf stable	Miscellaneous	Net Weight Condition of Container Incubation Product Exam (10) NLV (depending on labeling) Nitrite Maximum Internal Temperature Species <i>Listeria</i> <i>Salmonella</i> Staph Residues (per the NRP) <i>Bacon Sliced, Shelf Stable</i> <i>Any product that does not fit into the specific sub-categories listed below.</i>
		Dry/semi-dry cured	Net Weight Condition of Container Product Exam (10) NLV (depending on labeling) Nitrite M:P ratio Species <i>Listeria</i> <i>Salmonella</i> <i>E. coli 0157:H7</i> Staph
		Sausage packed in brine	Net Weight Condition of Container Product Exam (10) NLV (depending on labeling) Added Water (10% Added Water sausage) Moisture/Fat (10/30 sausage) Nitrite Brine Species <i>Listeria</i> <i>Salmonella</i>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03F	Heat treated—shelf stable	Bacon packed in brine	Net Weight Condition of Container Incubation Product Exam (10) NLV (depending on labeling) Nitrite Brine Species <hr/> <i>Bacon 7% Brine SS</i>
		Jerky	Net Weight Condition of Container Product Exam (10) NLV (depending on labeling) Nitrite Species Listeria Salmonella <hr/> <i>Jerky 0.75:1</i> <i>Venison and Beef Jerky</i>
		Extracts	Net Weight Condition of Container Product Exam (10) Total Water Species <hr/> <i>Extract 25% Moisture Beef</i> <i>Extract Fluid 50% Moisture Beef</i> <i>Extract Fluid 50% Moisture Mutton</i>
		Lard; Other fats and oils	Product Exam (10) Species <hr/>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03G	Fully cooked—not shelf stable	Miscellaneous	<p>Net Weight Product Exam (boneless meat for manufacturing or canned and packaged) Condition of Container (canned product only) Species <i>Listeria</i> <i>Salmonella</i> <i>E. coli</i> O157:H7 staphylococcal enterotoxin (staph) Nutrition Labeling Verification (NLV)—depending on labeling Residues (per the NRP)</p> <hr/> <p><i>Head Cheese/Scrapple/Souse/Misc.</i> <i>Sausage Banger (% labeling)²</i> <i>Beef Non-specific Loaf</i> <i>Beef Pies-Sandwiches-Dinners-Misc.</i> <i>Chicken Pies-Sandwiches-Dinners-Misc.</i> <i>Lamb Pies-Sandwiches-Dinners-Misc.</i> <i>Turkey Pies-Sandwiches-Dinners-Misc.</i> <i>Rendered Chicken Fat</i> <i>Chicken Broth/Stock Flavor NSS</i> <i>Duck Broth/Stock Flavor NSS</i> <i>Lamb Broth/Stock Flavor NSS</i> <i>Pork Broth/Stock Flavor</i> <i>Veal Broth/Stock Flavor NSS</i> <i>Cured Cooked Bnls Smoked Duck</i> <i>Cooked Duck Carcasses</i> <i>Chicken Parts, Cooked, Cured, Smoked</i> <i>Chicken Liver Pate, NSS</i> <i>Duck Liver Pate NSS</i> <i>Combination Liver Pate NSS</i> <i>Cooked Mutton, frozen</i> <i>Non Specific Loaf</i> <i>Misc. Turkey Products</i> <i>Veal Steak Breaded</i></p>
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TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03G	Fully cooked—not shelf stable (continued)	Cooked Sausage (comminuted—10/30)	Product Exam (10) Net Weight NLV (depending on labeling) Total Fat Nitrite Moisture/Fat Species <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP)
			<i>Cocktail Franks</i> <i>Sausage, packed in Brine</i> <i>Sausage, cooked, cured, smoked (10% AW/30% Fat)</i> <i>Sausage, cooked, cured, smoked (10% AW/30% Fat) with extenders</i> <i>Sausage, Mortadella, cooked 10% AW</i>
		Cooked Sausage—10% Added Water	Product Exam (10) Net Weight NLV (depending on labeling) Nitrite Added Water Species <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP)
			<i>Sausage, (Polish, Bratwurst, Brotwurst, Salami) 10% AW, Cured</i> <i>Sausage, (Polish, Bratwurst, Brotwurst, Salami) 10% AW, Uncured</i> <i>Sausage, Cured Cooked Smoked (10% AW; 30% Fat)</i> <i>Sausage, Cured Cooked Smoked (10% AW; 30% Fat) with extenders</i> <i>Beef Salami with extenders</i> <i>Sausage, Chinese</i>
		Luncheon Meats (3% Added Water)	Product Exam (10) Net Weight NLV (depending on labeling) Condition of Container (canned products only) Nitrite Added Water Species <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP)

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03G	Fully cooked—not shelf stable (continued)		<i>Luncheon Meat, 3% AW, 3.5% Brine, NSS</i> <i>Chopped Ham Canned Cured NJ Flexible Package NSS</i> <i>Chopped Ham Canned Cured NJ NSS</i> <i>Chopped Ham Cured Flexible Package AW NSS</i> <i>Chopped Ham Canned Cured AW NSS</i> <i>Chopped Pork 3% AW 3.5% Brine NSS</i>
		Poultry Sausages <i>(Must have more than 50% poultry in formulation)</i>	Product Exam (10) Net Weight NLV (depending on labeling) Nitrite Moisture/Fat Species <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP) <hr/> <i>Duck Salami</i>
		Dry/semi-dried	Product Exam (10) Net Weight NLV (depending on labeling) Nitrite Species <i>Listeria</i> <i>Salmonella</i> <i>E.coli</i> O157:H7 Staph Residues (per the NRP) <hr/>

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03G	Fully cooked—not shelf stable (continued)	Cooked Hams	Product Exam (10) Net Weight NLV (depending on labeling) Condition of Container (canned products only) Nitrite Maximum Internal Temperature PFF <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP)
			<i>Ham Canned Cured Flexible Package NSS</i> <i>Ham Canned Cured Flexible Package NJ NSS</i> <i>Ham Canned Cured Natural Juices NSS</i> <i>Ham Canned Cured Flexible Package AW NSS</i> <i>Ham Canned Cured AW NSS</i> <i>Ham Bnls Cured Water Cooked? in PC</i> <i>Ham Bnls Cured WC in PC Natural Juices</i> <i>Ham Bnls Cured WC in PC AW</i> <i>Ham Bnls Cured WC in PC AW Sliced</i> <i>Ham Bnls Cured SC</i> <i>Ham Bnls Cured SC Natural Juices</i> <i>Ham Bnls Cured SC Natural Juices Sliced</i> <i>Ham Bnls Cured SC AW</i> <i>Ham Bone-in Cured SC</i> <i>Ham Bone-in Cured SC Natural Juices</i> <i>Ham Bone-in Cured SC AW</i> <i>Ham Bnls Cured SC AW Sliced</i>
		Cooked, Uncured	Product Exam (5, 10) Net Weight NLV (depending on labeling) Species Pink Juices <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP)

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03G	Fully cooked—not shelf stable (continued)		<i>Fully Cooked Beef Patties</i> <i>Cooked Beef Frozen</i> <i>Cooked Beef Byproducts Frozen</i> <i>Cooked Ground Meat Product with extenders NSS</i> <i>Cooked Product, Beef and Pork, Misc.</i> <i>Chicken Mechanically Deboned, Cooked</i> <i>Combination Cooked Patties</i> <i>Cooked Pork Patties</i> <i>Roast, Parboiled, Steamed NSS 2.25:1</i> <i>Misc. Cooked Pork Products</i> <i>Oven Baked Pork Pate 11.5% AW NSS</i> <i>Cooked, Smoked Bnls Goose</i> <i>Goose Byproducts Cooked</i> <i>Turkey Rolls Cooked</i> <i>Cooked Ground Veal with extenders NSS</i> <i>Misc. Cooked Veal Products</i>
		Cooked/ Smoked, cured	Product Exam (10) Net Weight NLV (depending on labeling) Condition of Container (canned products only) Species Nitrite <i>Listeria</i> <i>Salmonella</i> Residues (per the NRP)

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

		<p> <i>Bnls Beef Product, X% water, Cooked, Cured NSS</i> <i>Corned Beef Cure NSS, 2.28:1</i> <i>Wholesale Cuts Bnls Cure Cooked Smoked Beef</i> <i>Pork Loin Canned Bnls Cured NSS</i> <i>Pork Loin Canned Bnls Cured NJ NSS</i> <i>Pork Loin Canned Bnls AW NSS</i> <i>Loin Bnls Cured WC in PC Natural Juices</i> <i>Pork Shoulder Canned Cured Flexible Package NSS</i> <i>Pork Shoulder Canned Bnls Cured NSS</i> <i>Pork Shoulder Canned Cured Flexible Package Natural Juices NSS</i> <i>Pork Shoulder Canned Bnls Cured Natural Juices NSS</i> <i>Pork Shoulder Canned Cured Flexible Package AW NSS</i> <i>Pork Shoulder Canned Cured AW NSS</i> <i>Pork Loin Bnls Cured SC (10 lbs. or less)</i> <i>Pork Loin Bnls Cured SC Natural Juices</i> <i>Pork Loin Bnls Cured SC Natural Juices Sliced</i> <i>Pork Loin Bnls Cured SC AW</i> <i>Pork Butt Bnls Cured SC</i> <i>Pork But Bnls Cured SC Natural Juices</i> <i>Pork Butt Bnls Cured SC AW</i> <i>Picnic Bnls Cured SC</i> <i>Pork Shoulder Picnic Natural Juices SC NSS</i> <i>Pork Picnic Bnls Cured SC AW</i> <i>Pork Loin Bone-in Cured SC</i> <i>Pork Loin Bone-in Cured SC AW</i> <i>Pork Picnic Bone-in Cured SC</i> <i>Pork Picnic Bone-in Cured SC AW</i> <i>Pork Products Bnls X % Water Cooked Cured</i> <i>Pork Products Bnls X % Water Cured Sliced</i> <i>Pork Product Bone-in X % Water Sliced Cured NSS</i> <i>Bacon Crumbles, Cooked</i> <i>Jowl, Cured Cooked, Smoked</i> <i>Pork Hocks/Shanks/Neckbones/Tailbones Smoked, Cured</i> <i>Cooked Cured Bnls Smoked Goose</i> <i>Sausage, Cured Cooked Smoked Goose</i> <i>Goose Liver Pate NSS (with and without net weight)</i> <i>Cured Cooked Smoked Turkey</i> <i>Cured Cooked Smoked Turkey Parts</i> <i>Wholesale Cuts Bnls Cured Cooked Smoked Veal</i> <i>Retail Cuts Bnls Cured Cooked Smoked Veal</i> </p>
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TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03H	Heat treated—not fully cooked—not shelf stable	Miscellaneous NRTE Products (Partially cooked patties, dinners, pies, etc.)	Net Weight Product Exam (boneless meat for manufacturing or canned and packaged) Nitrite <i>E. coli</i> O157:H7 (beef only) Nutrition Labeling Verification (NLV) Species Residues (per the NRP)
		Cured	Product Exam (10) Net Weight NLV (depending on labeling) Species Nitrite Residues (per the NRP)

TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

			<i>Briskets or Cuts, Smoked Cured 0%AW</i> <i>Cooked Cured Beef; 2.25:1</i> <i>Ham Canned Cured AW NSS</i> <i>Pork Loin Canned Bnls Cured NSS</i> <i>Pork Loin Canned Bnls Cured NJ NSS</i> <i>Pork Loin Canned Bnls AW NSS</i> <i>Pork Shoulder Canned Cured Flexible Package NSS</i> <i>Pork Shoulder Canned Bnls Cured NSS</i> <i>Pork Shoulder Canned Cured Flexible Package Natural Juices NSS</i> <i>Pork Shoulder Canned Bnls Cured Natural Juices NSS</i> <i>Pork Shoulder Canned Cured Flexible Package AW NSS</i> <i>Pork Shoulder Canned Cured AW NSS</i> <i>Loin Bnls Cured WC in PC Natural Juices</i> <i>Pork Loin Bnls Cured SC (10 lbs. or less)</i> <i>Pork Loin Bnls Cured SC Natural Juices</i> <i>Pork Loin Bnls Cured SC Natural Juices Sliced</i> <i>Pork Loin Bnls Cured SC AW</i> <i>Pork Butt Bnls Cured SC</i> <i>Pork But Bnls Cured SC Natural Juices</i> <i>Pork Butt Bnls Cured SC AW</i> <i>Picnic Bnls Cured SC</i> <i>Pork Loin Bone-in Cured SC</i> <i>Pork Loin Bone-in Cured SC AW</i> <i>Pork Picnic Bone-in Cured SC</i> <i>Pork Picnic Bone-in Cured SC AW</i> <i>Pork Products Bnls X % Water Cured Sliced</i> <i>Pork Product Bone-in X % Water Sliced Cured NSS</i> <i>Pork Shoulder Picnic Natural Juices SC NSS</i> <i>Pork Picnic Bnls Cured SC AW</i>
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TABLE 58.
TOI AND AIIS PRODUCT NAMES ORGANIZED BY PROCESS CATEGORIES

03H	Heat treated—not fully cooked—not shelf stable (continued)	Hams	Product Exam (6, 10) Net Weight NLV (depending on labeling) Nitrite Species Residues (per the NRP) <hr/> <i>Ham Canned Cured Flexible Package NSS</i> <i>Ham Canned Cured Flexible Package NJ NSS</i> <i>Ham Canned Cured Natural Juices NSS</i> <i>Ham Canned Cured Flexible Package AW NSS</i> <i>Chopped Ham Canned Cured NJ Flexible Package NSS</i> <i>Chopped Ham Canned Cured NJ NSS</i> <i>Chopped Ham Cured Flexible Package AW NSS</i> <i>Chopped Ham Canned Cured AW NSS</i> <i>Ham Bnls Cured WC in PC</i> <i>Ham Bnls Cured WC in PC Natural Juices</i> <i>Ham Bnls Cured WC in PC AW</i> <i>Ham Bnls Cured WC in PC AW Sliced</i> <i>Ham Bnls Cured SC</i> <i>Ham Bnls Cured SC Natural Juices</i> <i>Ham Bnls Cured SC Natural Juices Sliced</i> <i>Ham Bnls Cured SC AW</i> <i>Ham Bnls Cured SC AW Sliced</i> <i>Ham Bone-in Cured SC</i> <i>Ham Bone-in Cured SC Natural Juices</i> <i>Ham Bone-in Cured SC AW</i>
		Fats and Oils	Product Exam (10) Species Preservatives Anti-oxidants <hr/>
03I	Products with secondary inhibitors—not shelf stable	Miscellaneous	Product Exam (10) Net Weight NLV (depending on labeling) Species <i>Listeria</i> <i>Salmonella</i> <i>E. coli</i> O157:H7 staphylococcal enterotoxin (staph); Residues (per the NRP) <hr/> <i>Any product that contains secondary inhibitors.</i>